

Avocado Crab Cocktail with Ramp Thousand Island

30 min

CA

OR

WA

Serves 2-4

Ingredients

Ramp Thousand Island Dressing

50 g Kewpie mayo (best to use Japanese mayonnaise, but can substitute regular mayonnaise if needed)

35 g Heinz chili sauce (don't substitute this, but can increase the ketchup slightly, if needed)

25 g Heinz ketchup

2 g garlic, grated on a fine microplane

25 g sauteed ramps (or substitute sautéed leeks, or use garlic chives)

30 g grated prepared hot horseradish

1 g lemon zest

7 g lemon juice

Crab and Avocado

Dungeness crab leg meat, cooked and chilled

Ripe avocado, carefully sliced

Preparation

Ramp Thousand Island Dressing

Mix ingredients for dressing together. If you don't own a gram scale, just do it to taste.

Assemble

Arrange crab and avocado interspersed with dressing over crushed ice.

Recipe and Photo by Naomi Pomeroy, Beast

Species Group Crab, Lobster